



to John, Debbie, & Amy  
Best Wishes  
Bob Lynn

John T. Webber  
XXX

Sam Hays

HOUSE WINES

Burgundy	2.50 half liter	3.75 liter
Rose	2.50	3.75
Chablis	2.50	3.75

RED WINES

Chateau Lannesan — <i>Medoc</i>	9.00
Cabernet Sauvignon — <i>Almaden</i>	6.00
Gamay Beaujolais — <i>Parducci</i>	5.50
Cabernet Sauvignon — <i>Krug</i>	8.00

ROSE WINES

Nectarose Anjou — <i>Remy</i>	5.00
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WHITE WINES

Pinot Cardonnay — <i>Weibel</i>	5.50
Chenin Blanc — <i>Parducci</i>	5.50
Le Blanc de Blanc — <i>Wente</i>	5.00
Wehlener Sonnenuhr — <i>Moselle</i>	6.50
Asti Spumante	8.00

*We have other selections in limited quantities.*

*Please ask about them.*

*Prices shown are per bottle.*

Gary King

Bill Schand  
"Pip City"

## Entrees

Include kettle of soup, tossed green salad,  
baked or French fried potatoes, rice or broiled tomato.  
Seafood cocktails available for additional charge.

Razor Clams

7.95

Fried Prawns

7.95

Oysters

7.75

Small Pacific oysters  
sauteed in butter.

Lobster Tails

10.50

16.00

Scallop Saute

7.95

Scallops sauteed in  
garlic & served with  
saffron butter.

Surf & Turf

Small filet & lobster

15.50

Small filet & prawns or oysters

9.00

Shrimp Au Gratin

8.75

Tiny Oregon shrimp baked  
in a rich cheese sauce.

Mixed Seafood Grill

8.50

Oysters, white fish,  
prawns & clams

Chef's Choice

7.50

Filet Mignon

(8 oz.)

8.50

Rib Eye Steak

(6 oz.)

6.50

(10 oz.)

7.75

(14 oz.)

8.75

Roast Prime Rib

8.75

Saturday & Sunday

Small

7.00

Calves Liver

6.25

Served with onions  
or rasher of bacon.

Chicken Fromage

6.50

Breast of chicken baked  
in a mushroom sauce,  
topped with gruyere cheese.

Chicken Kiev

6.50

## Dinner Salads

Crab

6.75

Shrimp

6.00

Country Club

5.50



